



Emperor's Select 16" Carbon Steel Flat Bottom Mandarin Wok with Wood Handle

#478MWOKCS16FW

Item #: 478MWOKCS16FW Qty:

Project:

Approval: _____ Date: _____



Features

- Traditional Mandarin wok design cooks food quicker than a classic pan or skillet
- Durable 1.2 mm thick carbon steel construction allows for fast and even heating
- Includes a sturdy, riveted wooden handle for minimal heat transfer
- Steep sides allow you to toss foods around for even heat distribution
- Non-stick properties develop after seasoning and repeated use

Certifications



Hand Wash Only



Induction Ready

Technical Data

Height	4 9/16 Inches
Bottom Diameter	4 11/16 Inches
Top Diameter	16 Inches
Bottom Type	Flat
Coating	Uncoated
Color	Silver
Features	Hand Wash Only Induction Ready
Gauge	1.2 mm
Handle	With Handle

Technical Data	
Handle Color	Brown
Handle Material	Wood
Handle Type	Riveted
Lid	Without Lid
Material	Carbon Steel
Number of Handles	1 Handles
Shape	Round
Style	Mandarin
Type	Woks

Notes & Details

Cook your Asian-inspired dishes to perfection with this Emperor's Select Mandarin wok! Perfect for stir-frying, sauteing, deep-frying, steaming, and boiling, it's ideal for quickly searing ingredients while retaining their texture and flavor. Designed with a traditional Mandarin wok style, this cookware allows you to quickly prepare your meals with an authentic touch. Crafted from durable 1.2 mm thick carbon steel, it offers fast and even heating, ensuring your ingredients are cooked to perfection every time. The sturdy wooden handle provides a secure grip while minimizing heat transfer, and its riveted-on construction ensures a very rigid connection between the handle and the vessel, guaranteeing longevity in your commercial kitchen.

Ideal for commercial kitchens and restaurants, this Emperor's Select mandarin wok is the perfect tool for creating delicious and authentic Asian cuisine with ease. Its steep sides allow you to effortlessly move and toss your food for even heat distribution. Unlike round bottomed woks, these flat bottomed woks do not require a wok ring or chamber. As you continue to use and season the wok over time, it will develop non-stick properties, making cooking and cleaning a breeze. Get ready to elevate your cooking game with this induction-ready wok, offering versatility and efficiency in your kitchen!

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.